Élégant

Apertif Wines

Williams & Humbert, Dry Sack	Imported Sherry	12.50
DuBonnet	Domestic Red	10.50
Paul Masson, Pale Dry Sherry	California	6.00

Imported Red Wines

Chateauneuf du Pape, Cruse	Rhone		9.50
Beaujolais, Cruse	Burgundy		9.00
Gevrey Chambertin, Cruse	Burgundy		12.50
St. Emilion, Cruse	Bordeaux		9.00
Chianti, Mirafiore Clasico	Italy		7.50
Mateus Rosé	Portugal		7.50
Mateus Crackling Rosé	Portugal		10.50
Lancer's Crackling Rosé	Portugal	6.50	10.50

Imported White Wines

Graves, Cruse	Bordeaux	7.50
Barsac, Cruse	Bordeaux	9.25
Pouilly Fuisse, Cruse	Burgundy	11.00
Chablis, Cruse	Burgundy	11.00
Anheuser Moselblumchen	Moselle	10.50
Johannishberger	Rhine	10.50
Liebfraumilch	Rhine	7.50
Piper Heidsieck E.D.	Champagne	15.00
Veuve Cliquot W.L.	Champagne	14.75

Domestic Red Wines

Paul Masson, Beaujolais Burgundy	California	4.50	7.50
Paul Masson, Vin Rosé	California	3.75	6.50
Almadén, Pinot Noir	California	4.25	7.00
Paul Masson, Rubion	California	4.25	7.00
Almadén, Pinot Chardonnay Burgundy	California		7.25
Paul Masson, Sparkling Burgundy	California	6.00	11.50
Meier's, Cold Duck	Ohio	6.00	9.50
Henri Marchant, Pink Champagne	New York		9.50
Paul Masson, Very Cold Duck	California		12.50

Domestic White Wines

Almadén Johannisberg Riesling	California		7.00
Meier's Lake Erie Island, Rhine	Ohio		6.50
Chateaú Masson, Sauterne	California		7.00
Taylor's, Champagne	New York		10.50
Paul Masson, Champagne	California	6.00	11.00
Almadén, Brut Champagne	California		10.50
Korbel, Extra Dry Champagne	California		11.00

Dessert Wines

		Glass	
Carbonet Sauvignon	California	1.50	7.00
Meier's #44 Cream Sherry	Ohio	1.50	7.00

Elegance in Dining

SALADS

GREEK SALAD 'A LA ÉLÉGANT
3.50
Service for two

CAESAR SALAD 3.50
Service for two

SOUPS

FRENCH ONION SOUP
.75

CHILLED GAZPACHO
.75

COLD APPETIZERS

SHRIMP COCKTAIL SUPREME
1.95

FRESH LUMP
CRABMEAT COCKTAIL SUPREME
2.25

OYSTERS ON THE HALF-SHELL
(In Season)
1.75

RUSSIAN CAVIAR FOR TWO
5.00

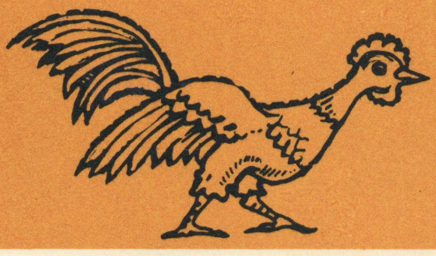
HOT APPETIZERS

SHRIMP 'A LA ÉLÉGANT 2.50
Shrimp sauteed in a special sauce

CRABMEAT HOOVER 2.50
Lump crabmeat sauteed in butter, fresh lemon juice and special seasoning

OYSTERS A L'ANCIENNE 2.50
Broiled Oysters on half shell, flavored with bacon bits, butter and white wine
Baked in a Salamander

ESCARGOTS
BOURGUIGNONNE 2.50



of Excellence
Elegant Inn
MAGAZIN
Continued Dedication to
Cuisine and Elegance
Dining

ENTREES

LAMB RACK 7.25
Contiguous loin chops, charcoal broiled to perfection and fileted.

CHICKEN 'A LA ÉLÉGANT 5.75
Double breast of chicken, sautéed in Champagne sauce.

SNAPPER KATHERINE 6.75
Broiled snapper steak, topped with sautéed lump crabmeat.

BEEF AND BIRD 6.75
Boneless breast of chicken and center cut filet mignon, charcoal broiled to order.

REEF AND BEEF 8.75
Center cut filet mignon and broiled lobster tail. A compatible combination.

LOBSTER TAIL 7.75
Our imported Rock Lobster tails are broiled to tender, juicy perfection.
Split and buttered with interesting seasoning.

TROUT SAUTE MEUNIERE AMANDINE 5.75
Sautéed in butter and special herbs to succulent perfection.
and topped with an almond sauce.

Above entrees served with baked Idaho potato and tossed salad with a choice of dressing.

WE SERVE PRIME BEEF EXCLUSIVELY

Our charcoal steaks are broiled on the gridiron, over a fire of hickory chips and charcoal.

ROAST PRIME RIB OF BEEF, AU JUS 7.25
An elegant cut, carved to your individual preference.

BONELESS PRIME SIRLOIN STRIP STEAK 7.75
The finest quality corn-fed beef obtainable.

FILET MIGNON 7.25
A center cut of the beef tenderloin.

RIBEYE STEAK 6.50
A very popular flavorful cut.

STEAK AU POIVRE 8.75
Strip sirloin coated with freshly crushed peppercorns, seared in brandy.

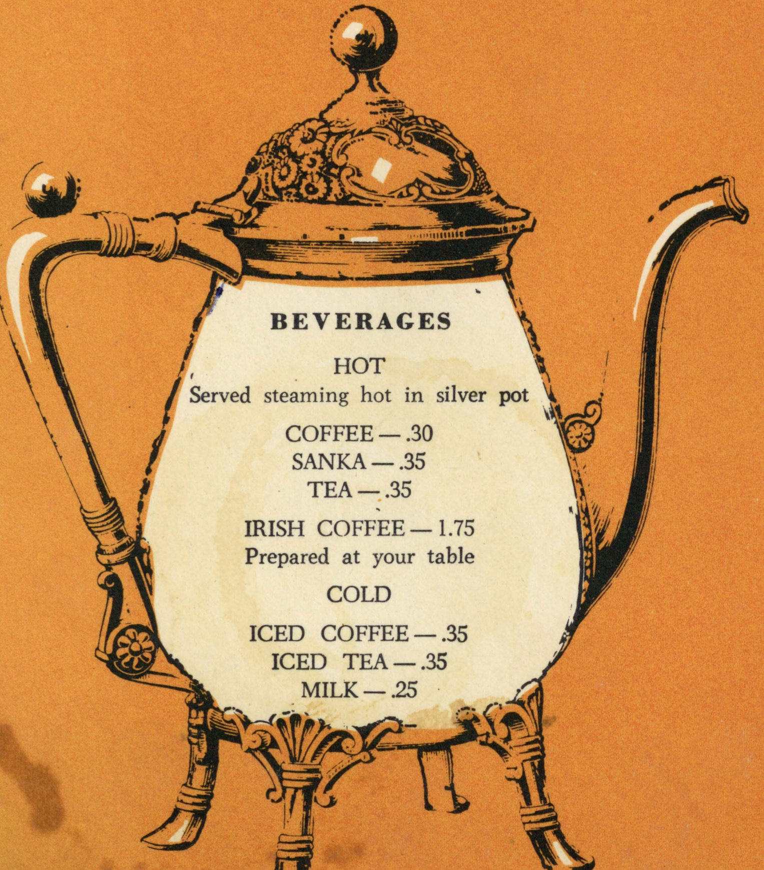
STEAK DIANE 7.50
Slices of tenderloin, prepared at your table in a chafing dish.

TENDERLOIN OF BEEF EN BROCHETTE 5.95
Chunks of filet mignon cooked on a skewer with mushroom caps.

TOURNEDOS OF BEEF 6.50
Sautéed in butter, with mushrooms and a burgundy wine sauce.

CHÂTEAUBRIAND 16.00
Middle cut of the tenderloin of beef. Service for two.

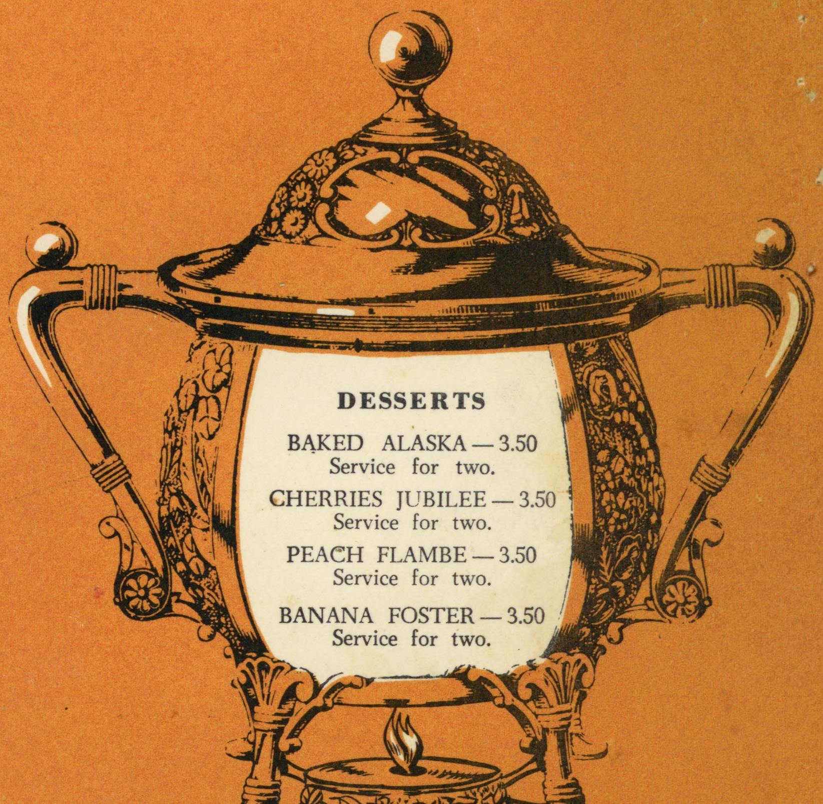
Above entrees served with baked Idaho potato and tossed salad with a choice of dressing.



BEVERAGES

HOT
Served steaming hot in silver pot
COFFEE — .30
SANKA — .35
TEA — .35
IRISH COFFEE — 1.75
Prepared at your table

COLD
ICED COFFEE — .35
ICED TEA — .35
MILK — .25



DESSERTS

BAKED ALASKA — 3.50
Service for two.
CHERRIES JUBILEE — 3.50
Service for two.
PEACH FLAMBE — 3.50
Service for two.
BANANA FOSTER — 3.50
Service for two.

It has been our pleasure to serve you
we hope to see you often
at

the
Élégant

1575 MONTGOMERY HIGHWAY, BIRMINGHAM, ALABAMA 35216

the Élégant

ELEGANCE IN DINING

29.16	TOTAL
	CHECK NO.

JB
CASHIERS SIGNATURE

7/10/71
DATE

GUEST RECEIPT